

VISIT...

LANZAROTE
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The Outback Bloomin' Onion

1/3 c Cornstarch; more if needed

1 1/2 c Flour

2 ts Garlic; mince

2 ts Paprika

1 ts Salt

1 ts Pepper

24 oz Beer

4 Sweet Vidalia Onions

2 c Flour

4 ts Paprika

2 ts Garlic powder

1/2 ts Pepper

1/4 ts Cayenne Creamy chili sauce

1 pt Mayonnaise

1 pt Sour cream

1/2 c Tomato chili sauce

1/2 ts Cayenne

Mix cornstarch, flour and seasonings until well blended. Add beer,

mix well. Cut about 3/4" off top of onion and peel. Cut into onion

12 to 16 vertical wedges but do not cut through bottom root end.

Remove about 1" of petals from center

of onion. Dip onion in

seasoned flour and remove excess by shaking. Separate petals to

coat thoroughly with batter. Gently place in fryer basket and

deep-fry at 375 to 400~ 1-1/2 minutes. Turn over and fry 1-1/2

minutes longer or until golden brown. Drain on paper towels. Place

onion upright in shallow bowl and remove center core with circular

cutter or apple corer. Serve hot with Creamy Chili Sauce.

Seasoned Flour:

Combine flour, paprika, garlic powder, pepper and cayenne and mix well.

Creamy Chili Sauce:

Combine mayo, sour cream, chili sauce and cayenne and mix well.